

## 外賣餐牌

### Takeaway Menu

#### 燒味飯 Rice with Roasted & Marinated Food

##### 正宗炭燒燒鵝飯

Rice with Signature Charcoal Roasted Goose

##### 正宗炭燒鵝腩飯

Rice with Signature Charcoal Roasted Goose Leg

##### 炭燒蜜汁叉燒飯

Rice with Barbecued Pork

##### 白切平原雞飯 / 桶子豉油雞飯

Rice with Steamed Chicken / Rice with Soy Marinated Chicken

##### 白切平原雞腩飯 / 桶子豉油雞腩飯

Rice with Steamed Chicken Leg / Rice with Soy Marinated Chicken Leg

##### 燒味雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞)

Rice with 2 Choices of Roasted Meat  
(Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)

##### 鵝腩雙拼飯 (叉燒、切雞、豉油雞)

Rice with Signature Charcoal Roasted Goose Leg and a Choice of any Roasted Meat  
(Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)

##### 雞腩雙拼飯 (炭燒燒鵝、叉燒、切雞、豉油雞)

Rice with Chicken Leg and a Choice of any Roasted Meat  
(Signature Charcoal Roasted Goose, Barbecued Pork, Steamed Chicken, Soy Marinated Chicken)

改配湯麵 / 湯米粉 另加HK\$5

改配湯伊麵 / 撈麵 / 撈米粉 另加HK\$10

改配撈伊麵 另加HK\$15

Extra HK\$5 for change to Noodle / Vermicelli in Soup

Extra HK\$10 for change to E-fu Noodle in Soup / Braised Style (Noodle / Vermicelli)

Extra HK\$15 for change to Braised E-fu Noodle

#### 特色小食 Specialties

##### 松花皮蛋配酸薑

Preserved Egg and Pickled Ginger

##### 白灼薑蔥豬心蒂

Poached Pig's Aorta with Shredded Ginger & Spring Onion

##### 粵式滷汁鵝掌翼

Marinated Goose's Wing and Web

##### 古早味蝦籽紮蹄

Steamed Bean Curd Sheet with Shrimp Roe

##### 芝麻伴爽脆海蜆

Shredded Jellyfish

##### 佛山汾酒滷燻蹄

Preserved Pig's Knuckle

##### 薑蔥灼鮮牛霖肉 (採用本地新鮮牛霖)

Poached Fresh Beef Rump with Shredded Ginger and Spring Onion

##### 白灼懷舊三星匯 (鮮製肉丸、爽厚豬肚、黃沙豬潤)

Poached Meat Ball, Pig's Stomach and Pig's Liver

每位  
Per Person

HK\$

80

220

75

75

170

90

230

180

20

200

180

130

110

110

220

200

#### 湯麵 Noodle in Soup

##### 大明蝦球湯麵

Noodle with Prawn in Soup

##### 蟹肉湯伊府麵

E-fu Noodle with Crab Meat in Soup

##### 上湯魚尾雲吞 / 馳名魚尾雲吞麵\*

Wonton in Soup / Noodle with Wonton in Soup\*

##### 上湯鮮蝦水餃 / 鮮蝦水餃湯麵\*

Dumpling in Soup / Noodle with Dumpling in Soup\*

##### 雲吞水餃鴛鴦配 / 魚尾雲吞水餃湯麵\*

Wonton and Dumpling in Soup / Noodle with Wonton and Dumpling in Soup\*

##### 五香牛腩湯麵\*

Noodle with Braised Beef Brisket in Soup\*

##### 上湯銀絲幼麵

Noodle in Soup

##### 滑肉片湯麵 (牛肉 / 豬肉)

Noodle with Sliced Meat in Soup (Sliced Beef or Pork)

##### 雪菜鵝絲湯米

Vermicelli with Shredded Goose and Pickled Cabbage in Soup

##### 炸菜肉絲湯米

Vermicelli with Shredded Pork and Pickled Mustard Tuber in Soup

\*另加HK\$15 轉湯伊麵 / 撈麵, HK\$20 轉撈伊麵

Extra HK\$15 change to E-fu Noodle in Soup / Braised Noodle

Extra HK\$20 change to Braised E-fu Noodle

雲吞含蝦及豬肉

Wonton is served with Shrimp and Pork

水餃含蝦、豬肉及筍尖

Dumpling is served with Shrimp, Pork and Bamboo Shoot

#### 撈麵 Braised Noodle

##### 巧手太子撈幼麵

Braised Noodle with Goose Oil

##### 斗門靚蝦子撈麵

Braised Noodle with Shrimp Roe

##### 薑蔥牛霖肉撈麵 (採用本地新鮮牛霖)

Braised Noodle with Fresh Beef Rump, Ginger and Spring Onions

##### 郊外油菜

Poached Vegetable

HK\$

160

160

68

68

88

78

42

120

120

120

120

62

62

95

90

## 外賣餐牌

### Takeaway Menu

#### 粥類 Congee

##### 正宗炭燒燒鵝粥

Congee with Signature Charcoal Roasted Goose

HK\$

80

##### 瑤柱南非鮑片粥

Congee with Sliced Abalone and Conpoy

220

##### 水晶大明蝦球粥

Congee with Prawn

160

##### 昔日荔灣艇仔粥

Congee with Assorted Seafood and Pork

95

##### 蠔豉皮蛋鹹肉粥

Congee with Dried Oyster, Salted Pork and Preserved Egg

90

##### 金榜三元及第粥

Congee with Assorted Pig Delicacies

75

##### 生滾鮮滑牛肉粥

Congee with Sliced Beef

75

##### 鮮剝免治碎牛粥

Congee with Minced Beef

75

##### 生滾黃沙豬膶粥

Congee with Pig's Liver

75

##### 荷塘鮮鯪魚片粥

Congee with Sliced Fresh Carp

70

##### 手剝家鄉肉丸粥

Congee with Pork Ball

70

##### 松花皮蛋鹹肉粥

Congee with Salted Pork and Preserved Egg

70

##### 惹味鹹香瘦肉粥

Congee with Salted Pork

70

##### 綿滑明火煲米皇

Plain Congee

30

##### 雙拼粥 (肉丸 / 鮮魚片 / 皮蛋) (豬膶 / 牛肉 / 碎牛 另加HK\$5)

Congee with any 2 Choices : Pork Ball / Sliced Fish / Preserved Egg  
Extra HK\$5 for order of Pig's Liver / Sliced Beef / Minced Beef

80

#### 炒粉麵飯 Rice and Noodle

HK\$

##### 鮮蝦仁揚州炒飯

Fried Rice in Yangzhou Style (Shrimp with Barbecued Pork)

190

##### 江瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

200

##### 美味生炒牛肉飯

Rice with Minced Beef and Pan-fried Egg

140

##### 秘製咖喱牛崧飯(炒飯底)

Fried Rice Topped with Minced Beef in Special Curry Sauce

150

##### 紅炆生中斑腩飯

Rice with Braised Garoupa's Belly

250

##### 金黃粟米肉粒飯

Rice with Diced Pork & Sweet Corn

140

##### 銀芽豉油皇炒麵

Fried Noodle with Bean Sprouts and Soy Sauce

140

##### 銀芽肉絲兩面黃

Crispy Noodle with Shredded Pork and Bean Sprout

140

##### 佛門羅漢齋炒麵

Fried Noodle with Assorted Fungus, Bamboo Shoots and Mushrooms

140

##### 海鮮三星匯炒麵

Fried Noodle with Assorted Seafood

290

##### 星洲鮮蝦炒米粉

Fried Vermicelli in Singapore Style

190

##### 雪菜肉絲炆米粉

Braised Vermicelli with Shredded Pork and Pickled Cabbage

140

##### 頭抽乾炒牛肉河

Fried Flat Rice Noodle with Sliced Beef in Dark Sauce

150

##### 滑蛋鮮蝦仁炒河

Fried Flat Rice Noodle with Shrimp and Scrambled Egg

180

##### 蟹肉乾燒伊府麵

Braised E-fu Noodle with Crab Meat

240

##### 生炒臘味糯米飯

Fried Sticky Rice with Cured Meat

280

# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 燒味 *Barbecued Specialities*

		HK\$
<b>正宗炭燒黑鬃鵝</b>	全隻	850
Signature Charcoal Roasted Goose	Whole	
	半隻	460
	Half	
	例牌	300
	Regular	
	下庄	380
	Lower Quarter	
<b>白切平原雞* / 桶子豉油雞*</b>	全隻	720
Steamed Chicken* / Soy Marinated Chicken*	Whole	
	半隻	370
	Half	
	例牌	280
	Regular	
	下庄	320
	Lower Quarter	
<b>炭燒蜜汁叉燒 (採用加拿大特選豬肉)</b>		200
Barbecued Pork (Premium pork from Canada)		
<b>至尊炭燒肥爌叉 (採用加拿大特選豬肉)(限量供應)</b>		280
Premium Barbecued Pork Belly (Premium pork from Canada)(Limited Supply)		

## 特薦前菜 *Appetizer*

<b>吟釀酒南非鮑魚 (二兩起)</b>	每兩	340
Chilled Sliced South African Abalone with Sake (Minimum 2 taels)	Per tael	
<b>佛山汾酒滷燻蹄</b>		110
Preserved Pig's Knuckle		
<b>涼拌醋蒜拍青瓜</b>		160
Fresh Cucumber with Black Vinegar and Garlic		

## 湯羹 *Soup*

<b>正宗太史燴五蛇</b>	每位	350
Shredded Snake Thick Soup	Per person	
<b>清水松茸燉非鮑</b>	每位	220
Double-boiled one Whole South African Abalone Soup with Matsutake Mushroom	Per person	
<b>腿茸蟹肉銀耳羹</b>	每位	160
Thick Soup with Crab Meat, Jinhua Ham and Black Fungus	Per person	
<b>竹笙燉天白菇湯</b>	每位	160
Double-boiled Mushroom Soup	Per person	
<b>原盅花膠燉螺片</b>	每位	260
Double-boiled Fish Maw Soup with Sliced Sea Whelk	Per person	
<b>生磨杏汁白肺湯</b>	每位	160
Double-boiled Pig Lung Soup with Almond Sauce	Per person	

## 海鮮美饌 *Seafood Specialties*

<b>雲腿麒麟滑斑件</b>		600
Steamed Garoupa Fillet with Yunnan Ham and Mushroom		
<b>洛神花山楂蝦球</b>		340
Sauteed Prawn with Special Hawthorn and Roselle Sauce		
<b>滋味XO醬爆帶子</b>		430
Stir-fried Scallop with XO Sauce		
<b>香口煎封海上鮮 (12 - 20兩)</b>		700 - 1200
Pan-fried Garoupa (12 - 20 taels)		
<b>頭抽乾焗斑球煲</b>		480
Sauteed Garoupa Fillet with Soy Sauce		
<b>銀檢醬爆斑腩煲</b>		450
Braised Garoupa's Belly with Yanmin Sauce		

# 鏞記精選 (外賣)

*Yung Kee Delicacies (Takeaway)*

## 粵式風味 *Canton Flavor*

HK\$

### 紅燒花膠南非鮑

Braised Whole South African Abalone and Fish Maw in Brown Sauce

每位  
Per person 320

### 生扣鵝掌非鮑魚

Braised Whole South African Abalone and Goose Webin Oyster Sauce

每位  
Per person 260

### 桂花蟹肉炒津絲

Scrambled Egg with Crab Meat and Vermicelli

280

### 鮮摘鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Pineapple

260

### 秘製南乳香酥骨

Crispy Spare Rib with Preserved Bean Paste

240

### 原塘蠔油炒牛腩(採用本地新鮮牛腩)

Stir-fried Sliced Fresh Beef Rump and Mushroom in Oyster Sauce  
(Prepared with Local Beef Rump)

240

### 懷舊中式煎牛柳

Pan-fried Beef Fillet in Chinese Style

300

### 遠年陳皮牛腩肉(採用本地新鮮牛腩)

Stir-fried Sliced Local Fresh Beef Rump with Aged Tangerine Peel  
(Prepared with Local Beef Rump)

300

### 黑椒蒜片牛柳粒

Sauteed Diced Beef with Black Pepper and Garlic

300

### XO醬腰果炒雞丁

Sauteed Diced Chicken with Cashew in XO Sauce

320

### 豆豉紅蔥爆鮮雞

Stir-fried Chicken with Red Onion and Black Bean Sauce

270

### 良鄉栗子炆滑雞

Braised Chicken with Chesnut in Casserole

280

### 椒油麻婆辣豆腐

Braised Spicy Bean Curd with Minced Beef in Sichuan Style

200

### 金華麒麟滑豆腐

Steamed Bean Curd with Jinhua Ham and Black Mushroom in Oyster Sauce

220

### 椒鹽百花釀吊片

Crispy Squid Stuffed with Minced Shrimp and Spicy Salt

330

### 清炒時蔬

Stir-fried Seasonal Vegetables

130

## 甜品 *Dessert*

### 紅杞冰糖燉官燕

Double-boiled Superior Bird's Nest with Rock Sugar and Red Date

380

### 遠年陳皮紅豆沙\*

Red Bean Sweet Soup with Aged Tangerine Peel\*

50

### 生磨香滑芝麻糊\*

Black Sesame Sweet Soup\*

45

### 清熱解毒龜苓膏(凍)

Chilled Chinese Herbal Jelly

65

### 新疆和田棗茸糕(兩件)

Xinjiang Red Date Pudding with Ginger Sauce (2 pieces)

50

\*可另加芝麻湯圓, HK\$6(兩粒)

\* Extra HK\$6 for two sesame glutinous dumplings